

BANQUET DINNER MENU

Includes freshly brewed coffee and tea and assorted dinner rolls.

APPETIZERS

Fried Green Tomatoes with goat cheese & roasted red peppers \$16

Shrimp Cocktail \$18

Shrimp Rémoulade \$18

Scotch Smoked Salmon \$19

New Orleans-Style Barbecue Shrimp \$23

Crabmeat Maison \$25

Crab Cake served over a fried green tomato with rémoulade sauce \$25

SOUPS

Butternut Squash Soup \$10

Vichyssoise \$10

Creamy Tomato Bisque \$10

Potato Leek Soup \$10

Chicken & Sausage Gumbo \$12

Cream of Mushroom Soup with white truffle oil \$10

Seafood Gumbo \$14

Crab Bisque \$15

Lobster Bisque \$15

SALADS

Classic Caesar Salad with house-made croutons \$9

Baby Greens Salad with bacon, caramelized pecans, blue cheese & Paris dressing \$11

Baby Greens Salad with orange segments, house-made croutons, feta cheese, spiced pecans, red onion & Italian vinaigrette \$11

Baby Greens Salad with spiced pecans, Parmesan cheese, grape tomatoes & herb vinaigrette \$11

Baby Spinach Salad with chopped hard cooked eggs, chèvre, pine nuts, bacon, olives, tomatoes & lemon vinaigrette \$11

Baby Spinach Salad with strawberries, marcona almonds, feta cheese & raspberry vinaigrette \$11

Bistro Salad with romaine lettuce, tomatoes, blue cheese, spiced pecans & balsamic vinaigrette \$11
Mixed Greens Salad with bacon, radish, egg, and buttermilk chive dressing \$11
Mixed Greens Salad with shaved red onions, goat cheese & balsamic vinaigrette \$11
Mixed Greens Salad with sundried tomatoes, house-made croutons, jack cheese & balsamic vinaigrette \$11
Mixed Greens Salad with tomatoes, olives, manchego cheese & red wine oregano vinaigrette \$11
Romaine Salad with red onions, tomatoes, cucumbers, chickpeas, avocado, bell peppers & ranch dressing \$11
Hearts of Romaine Salad with grated Parmesan cheese, pressed egg, bacon, house-made croutons, shaved gruyere cheese & creamy black pepper dressing \$13
Asparagus & Hearts of Palm Salad with avocado, tomatoes, bibb lettuce & Creole mustard vinaigrette \$14
Bibb Lettuce Salad with artichoke hearts, hearts of palm, Belgian endive, tomato & champagne dressing \$14
Bibb Lettuce Wedge with blue cheese, bacon & buttermilk blue cheese dressing \$15
Caprese Salad with tomatoes, fresh buffalo mozzarella, basil, balsamic vinegar glaze & EVOO \$17.50

ENTRÉES

Chicken Madeira with cremini mushrooms \$35
Coq au Vin pan roasted airline chicken breast in red wine sauce \$35
Pan Seared Airline Chicken with herb white wine sauce \$35
Panko-Crusted Mustard Glazed Chicken \$35
Parmesan-Crusted Chicken with lemon butter \$35
Roasted Airline Chicken with creamy peppercorn sauce \$35
Grilled or Pan Seared Salmon with choice of sauce \$40
Sauces for Salmon: dill butter, herb pesto, lemon and capers, lemon butter sauce, or tomato caper relish
Blackened Salmon with Cajun cream sauce \$40
Grilled Pork Tenderloin with Dijon mustard sauce \$40
Sautéed Gulf Fish topped with crawfish étouffée \$42.50
Sautéed Red Snapper with artichokes, tomatoes, basil & chardonnay sauce \$45
Sautéed Filet of Red Snapper topped with jumbo lump crabmeat \$55
Braised Boneless Beef Short Ribs with bordelaise sauce \$47.50
Roasted Tenderloin of Beef \$57
Medallions of Beef with veal demi-glace \$57
Filet of Beef with choice of sauce \$57
Sauces for Beef: au jus, au poivre, béarnaise, bordelaise, brandy peppercorn cream, demi-glace, marchand de vin with mushrooms or whole grain mustard whiskey sauce

Filet of Beef au Jus with grilled shrimp with white wine garlic sauce \$65
Filet of Beef Oscar with jumbo lump crabmeat, asparagus & béarnaise sauce \$67.50

VEGETABLES AND STARCHES

Dinner entrée includes choice of two sides

Asparagus	Risotto with Leeks & Mushrooms
Braised Carrots	Bacon Fat Potatoes
Brussels Sprouts with Maple Bourbon Butter & Bacon	Brabant Potatoes
Haricot Vert Amandine	Château Potatoes
Grilled Asparagus	Gruyere Potatoes
Grilled Zucchini	Truffle Butter Mashed Potatoes
Haricots Verts	Twice Baked Potatoes
Julienned Carrots, Leeks & Zucchini	Yukon Gold Roasted Garlic & Vermont Cheddar Mashed Potatoes
Cremini Mushrooms	Mashed Sweet Potatoes with Gruyere Cheese & Green Onion
Israeli Couscous	Mashed Sweet Potatoes with Bacon
Rice Pilaf	
Risotto	

DESSERTS

Vanilla Bean Ice Cream \$10
Pecan Pie Bread Pudding \$10
Crème Brûlée \$10
Pecan Ball \$10
Strawberry Shortcake with Mascarpone Mousse & Fresh Strawberries
\$10 Chocolate Croissant Bread Pudding with Creme Anglaise \$11
Très Leches with Strawberries \$11
New York Style Cheesecake \$12
New York Style Cheesecake with assorted Berries \$14
Strawberry Almond Tuile Torte \$14
Bananas Foster \$15
Berries Cardinale in Almond Lace Basket \$15

All prices listed are per guest and do not include service charge and tax.

Split Entrees: Requiring that you produce place cards or tickets identifying the particular entree selection by the guest